

MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



MRS. ROBERT E. PEARCE
... Recent Bride
(Portrait by Seeman)

O'Meara-Pearce Nuptials Read in Chapel Service

Miss Margaret Kathleen O'Meara, daughter of Mrs. E. J. O'Meara, 1913 Rockefeller Lane, Redondo, became the bride of Robert E. Pearce, 1504 Madrid Ave. in a seven o'clock ceremony at the Twin Palms Chapel on Feb. 8. Parents of the bridegroom are Mr. and Mrs. G. Price of Idylwild, Calif.

Mr. Arthur Johnson, uncle of the bride, escorted her to the altar and gave her in marriage. She wore a traditional wedding gown of white satin detailed with a V neckline, long sleeves and full skirt. Her illusion veil, edged in lace, was secured by a crystal crown. The bridal bouquet was a cascade of white carnations encircling white orchids.



MRS. MELVIN C. WOOFTER
... Former Barbara Zubovich

Mr., Mrs. M. C. Woofter Establish Torrance Home

Rev. Robert Boyd officiated at the wedding ceremony at 7:30 p.m. on Feb. 7 at the First Baptist Church, when Miss Barbara Zubovich, 2906 Knode St., Torrance, became the bride of Melvin C. Woofter. Parents of the bridegroom are Mr. and Mrs. George Woofter of Torrance.

On the arm of her father, the bride came to the altar wearing a gown of lace over taffeta detailed with a round scalloped neckline, long pointed sleeves and a full skirt which was fashioned with a chapel train. Her fingertip veil was secured by a pearl tiara and she carried a bouquet of white carnations and orchids.

Kline Home Setting for Circle Meet

Susanna Circle of the Torrance First Methodist Church met Thursday, Feb. 6, at the home of Mrs. William Kline, Sr., on Onrado Street.

The missionary report and the program "Five Basic Beliefs of the Methodist Church" were presented by Mrs. Robert Dean.

Mrs. J. T. McClure presided at the business meeting and plans were completed for the "Kidnap Breakfast" to be held this month.

Kathy Tyrrell Named Editor

Kathy Tyrrell, daughter of Mr. and Mrs. Vincent Tyrrell of 3728 W. 170th St. in Torrance, has been named editor for the second semester of "This Week at Marymount," weekly news publication.

Miss Tyrrell, a sophomore at the cliffside women's college, is a member of the English Club and is on the staff of the student literary magazine.

An English major, she is planning a career in the field of education.



THIS ATTRACTIVE molded Blanc Mange, with its wealth of good milk nutrients, is gelatinized with corn starch. It takes well to infinite flavor and garnish variations as suggested today.

Smooth Blanc Mange Has Flavor Variations

Blanc Mange, with its high milk quotient, has come a long way from the simple basic corn starch pudding of yesterday's cooks.

Today's cooks serve it in an enticing array of flavors and garnishes as a pudding and as a lovely-to-look-at mold.

BLANC MANGE
1/2 cup sugar
5 tbs. cornstarch
1/4 tsp. salt
4 cups milk
1 1/2 tsp. pure vanilla extract

Mix sugar, cornstarch, and salt in top of double boiler. Gradually add milk, mixing until smooth. Place over boiling water and cook, stirring constantly, until mixture thickens.

Cover and continue cooking 10 minutes longer, stirring occasionally. Remove from heat. Blend in vanilla.

Pour into serving dish. Cool. Cover. Chill before serving. Serve plain or with fresh fruit, jam or jelly garnish or with chocolate or butterscotch sauce.

Molded Blanc Mange
Use 6 tablespoons corn starch and proceed as directed above. Pour into one-quart mold. Cover when cooled.

Large molds or fancy shaped molds unmold more easily and have a glossy surface if the inside of the mold is rubbed lightly with oil.

Chill until pudding is cool, firm, and well set—about 4 hours. Unmold on serving plate and garnish as desired.

Chocolate Blanc Mange
Follow either the basic recipe or the one for molds and add 2 to 3 squares unsweetened chocolate together with milk.

Coconut Blanc Mange
Following the basic recipe or the one for molds, substitute 4 cups coconut milk for the milk in the recipe.

To make coconut milk: Heat 4 cups milk to boiling. Remove from heat. Stir in 2 cups shredded coconut. Let stand 15 to 20 minutes. Strain coconut, pressing to remove all liquid. If less than 4 cups, add milk to make enough for recipe.

Add oregano leaves to cream cheese to stuff celery for the appetizer tray.

Sweet-Sour Sauce Makes Fruited Chicken Mandarin

Overtones of exotic Chinese cookery are present in this recipe for Fruited Chicken Mandarin and they contribute much to the treatment of sliced chicken.

To serve, arrange avocado slices over chow mein noodles; spoon hot chicken mixture over top. Serve immediately. Makes 5 or 6 servings.

Crisp chow mein noodles are topped with slices of avocado and then the tangy mixture of chicken, fruit cocktail, celery and onion in a sweet-sour sauce goes over all.

FRUITED CHICKEN MANDARIN
1 can (1 lb. 1 oz.) fruit cocktail
3 tbs. butter
1 cup diagonally sliced celery
1 can (10 1/2-oz.) condensed chicken consommé, undiluted
1/2 cup vinegar
1/4 cup brown sugar
1 tbs. soy sauce
3 tbs. cornstarch
2 cups slivered cooked chicken or turkey
1 small onion, thinly sliced
2 avocados
Lemon juice
Heated chow mein noodles



Drain fruit cocktail, saving 1/2 cup syrup. Melt butter in skillet; add celery and saute 2 minutes.

Stir in consommé, vinegar, brown sugar and soy sauce. Blend cornstarch into fruit cocktail syrup; stir into celery mixture and cook and stir until thickened and clear.

Lightly stir in chicken, fruit and onion. Cover and heat gently 3 to 5 minutes, until heated through.

Meanwhile, cut avocados in half lengthwise; remove seeds and skin. Slice halves lengthwise; sprinkle with lemon juice.



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Sheri Taylor Is Torrance Homemaker of Tomorrow

Sheri T. Taylor, senior student at Torrance High School, has been selected as the school's Homemaker of Tomorrow. She achieved the highest score of Home Economics students in a written knowledge and attitude examination given at Torrance recently. General Mills, Inc., sponsor of the program, will award her a "Homemaker of Tomorrow" pin to signify her achievement, and her test paper will be entered in competition for state honors.

Sheri is the daughter of Mrs. Syble Taylor, chairman of the Business Education department at Torrance High School.

on the basis of her original test score together with personal observation and interviews during the trip. Her scholarship will be increased to \$5,000. National runner-up will receive \$4,000, \$3,000 and \$2,000 scholarship respectively.

All time high in the number of senior high school girls and schools enrolled marked this, the 10th annual Betty Crocker Search program. More than 484,000 girls in 14,000 of the nation's schools participated. Since the program was launched, more than three and a half million girls have participated and scholarships approximating one million dollars have been awarded.

The Betty Crocker Search is approved by the National Association of Secondary-School Principals. Judging is by Science Research Associates of Chicago, nationally known educational publishing and testing organization.

In San Diego
Mr. and Mrs. E. A. Miles, 2303 Andro, accompanied by their daughter and her husband, Mr. and Mrs. C. H. Hutcherson of Costa Mesa were in San Diego last week-end where they met the Hutchersons' daughter, Jean, when she arrived following a world tour on the University of the Seven Seas.

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